



EUREPGAP®

It is a Good Agricultural Practices scheme, based on the following principles:



1 Food Safety:

The standard is based on Food Safety criteria, derived from the application of generic **HACCP** principles.

2 Environment Protection

The standard includes Environmental Protection Good Agricultural Practices, which are designed to minimise negative impacts of Agricultural Production on the Environment.



3 Occupational Health, Safety and Welfare:

The standard establishes a global level of occupational health and safety criteria on farms, as well as awareness and responsibility regarding socially related issues; however it is not a substitute for in-depth audits on Corporate Social Responsibility.

4 Animal Welfare (where applicable):

The standard establishes a global level of animal welfare criteria on farms.



EUREPGAP issues licences to approved Certification Bodies, who are thus empowered to issue certificates of compliance to the EUREPGAP standard.

EUREPGAP Control Points and Compliance Criteria :

There are 47 Major Must, 98 Minor Must and 65 Recommended Control Points and Compliance Criteria that must be followed by the Farmer/Farmer Group and are audited to verify compliance. In order to be awarded certification, the applicant must satisfy 100% of the Major Musts and 95% of the Minor Musts, while there is no compulsory conformance with Recommendations.



OPTION 1: Individual Farmer Certification Requirements

Farmer internal self-inspection:

At least once a year, the farmer is responsible for a complete a self-inspection based on the EUREPGAP Checklist. A record of this must be available for review by the inspector during the external inspection process.

External verification by EUREPGAP approved CB:

At least once a year a EUREPGAP approved Certification Body inspects the registered farm and all declared produce handling sites. All CPCCs are audited

In addition, the Certification Body will carry out an additional minimum of 10% unannounced inspections per year among all farmers certified under Option 1.



OPTION 2: Farmer Group Certification Requirements

Internal Management and Control System

A documented Quality System for the implementation of the EUREPGAP Fruit and Vegetables requirements.

Central Administration and Management

All registered members and farms/sites must be operating under the same management and the same system.

Contract Duration

The Farmer Group must contract the Farmers it registers for EUREPGAP certification for the period of at least one whole year.

Farmer internal self-inspection

At least once a year, each member of the group is responsible for a complete a self-inspection based on the EUREPGAP Checklist. A record of this must be available for review by the inspector during the external inspection process.



Farmer Group internal inspection

Each year, a qualified member of the farmer group or an external subcontractor must inspect each registered farm and all declared produce handling sites within the Farmer Group against all CPCCs.

External verification by a EUREPGAP approved Certification Body

A full audit of the Quality Management System occurs once before certification. Audits are repeated every year. A random sample that as a minimum is the square root of the total number of members of the farmer group.



Quality System Requirements

(Only the titles will be mentioned, unless there are major differences from the other quality systems discussed)

Administration and Structure

Legality

There shall be documentation which demonstrates that the applicant Farmer Group is a legal entity.

Administrative Structure

Relationship between the farms/farmers and the group

Contractual Documentation

There shall be written signed contracts between each Farmer/Farm and the Farmer Group.

Farmer Register

Information about all group members and the declared handling sites should be entered in a register.



Management and Organisation

Structure

Responsibilities and Duties

Competency and Training of Staff

Quality Manual

Document Control

Records

Records must be kept for a minimum of two years

Complaint Handling

Internal Audits / Inspections

Quality Systems Audit

Farmers/Farms Inspection against the EUREPGAP CPCCs

Internal Inspectors requirements

Non-Compliances and Corrective Action Systems



Product Traceability and Segregation

There should be procedures that ensure product identification, traceability and segregation both at the farms and the produce handling sites.

Sanctions

The Contracts between Farmers/Farms and the group shall include procedures for sanctions at the Warning, Suspension and Cancellation levels.

There should be a system of Certification Body notification of sanctions imposed and the relevant corrective actions.

Withdrawal of Certified Product

Same as incident handling and product recall.



Use of the EUREPGAP Logo

The farmer group should have procedures that ensure that the Logo is used according the EUREPGAP rules and it shall demonstrate that it can control that these rules are followed.

There shall be a register of certified products, Farmers/Farms and trade names using the logo.

Subcontractors

There shall be Procedures to ensure that any services subcontracted to third parties are carried out in accordance with the requirements of the EUREPGAP Standards.

Subcontractors should undergo supplier evaluation procedures.

Records of subcontracting agreements should be kept.

EUREPGAP Protocol for Fresh Fruit and Vegetables

Some Key Requirements



1. Traceability

#1 All the product is traceable to the farm where it has been grown.



2. Record Keeping

#1 Growers must keep up to date records available to demonstrate that all activities of production comply with GAP as outlined in this document and to help trace the history of products from farm to final consumer. Appropriate records must be kept for a minimum of two years, unless legally required for a longer period. Retrospective records are not required prior to application of EUREPGAP registration.



3. Varieties and Rootstock

The varieties and rootstock chosen should be such that quality characteristics will meet client requirements (recommendation).

Nursery stock must be accompanied by certificates. All chemical use must be recorded.

The use of GMOs must be according to current legislation. Information must be supplied to clients regarding GMO use.

4. Site History and Site Management

There should be a system for plot identification. For each plot there should be records of past and present activities. New plots should be selected after analysis of their suitability for the particular activity and a risk analysis.

Crop rotation is strongly encouraged.



5. Soil and Substrate Management

Cultivation techniques should be chosen which minimise soil erosion.

Chemical soil fumigation is discouraged.

When chemicals are used for substrate sterilisation, full records of the application must be kept.

6. Fertiliser Usage

Fertiliser application organic fertilisers, must meet the needs of the crops as well as maintaining soil fertility.

The farmers or their advisors on fertiliser use must demonstrate their competence to select the type, quantity, timing and frequency of fertiliser application in accordance with legislation.



Data for all applications must be recorded and retained.

Equipment used for application must be calibrated at least once a year.

Fertilisers must be stored in a way that the risk of water resource contamination is minimised. They must be stored separately from nursery stock, produce and, if possible, from pesticides. Fertiliser stock records must be kept. All risk areas must be signposted.

Untreated human sewage sludge may not be used. Treated sewage may be used only if it is demonstrated that microbial hazards are minimised.



7. Irrigation

Untreated sewage water may not be used.

The farmers or their advisors on fertiliser use must demonstrate their competence to select the type, quantity, timing and frequency of fertiliser application in accordance with legislation.

8. Crop Protection

- The type, quantity, timing and frequency of crop protection product application must be decided by competent personnel.
- All products must be registered and approved for their intended use.
- Pre harvest intervals must always be observed.



- Applications must be done using maintained and calibrated equipment, by trained personnel using suitable protective clothing, which is stored separately from pesticides.
- Left over spray mix and empty product containers should be disposed of according to local legislation.
- Non chemical treatments are preferable.
- Full application records must be kept.
- Growers and/or suppliers must provide evidence of residue testing at an ISO 17025 accredited laboratory.

8.k. Pesticide Storage:

#1 Pesticides must be stored in accordance with local regulations and include the following minimum standards:

#2 Pesticides must be stored in a sound, secure, frost resistant, fire-resistant, well ventilated (in case of walk-in storage) and well lit location which is located away from other materials.

#4 The pesticide store must be able to retain spillage (e.g. to prevent contamination of water courses).

#5 There must be adequate facilities for measuring and mixing pesticides.

#6 There must be emergency facilities (e.g. eye wash, plenty of clean water, a bucket of sand) to deal with operator contamination and accidental spillage.



#7 Keys and access to the store must be limited to workers with adequate training in the handling of pesticides.

#8 An accident procedure, a list of contact telephone numbers and the location of the nearest telephone must be available within the immediate vicinity of in the store and next to the nearest telephone.

#9 Inventory must be kept and readily available.

#10 All pesticides must be stored in their original package.

#11 Only chemicals approved for use on the crops produced in the crop rotation must be stored on the farm.

#12 Powders must be stored on shelves above liquids.

#13 Signs warning of potential dangers must be placed on access doors.

8.1. Empty Pesticide Containers:

#1 Empty pesticide containers must not be re-used and disposal of empty pesticide containers must be in a manner that avoids exposure to humans, and contamination of the environment.

#3 Empty containers must be rinsed via the use of an integrated pressure rinsing device on the sprayer, or at least three times with water, and the rinsate returned to the spray tank.

#4 When rinsed, containers must be pierced to prevent re-use and be adequately labelled according to the rules of a collection system.

#5 Empty containers must be kept secure until disposal is possible.

#6 All local regulations regarding disposal or destruction of containers must be observed.



9. Harvesting

Sanitary facilities for workers.

Hygiene training and medical screening.

For on-farm packaging, the same precautions must be taken to prevent packaging material contamination.

Reusable plastic crates must be cleaned.

10. Post-Harvest Treatments

Handling and application of post-harvest treatment chemicals follows the same guidelines as pre-harvest crop protection.

Post-harvest washing water must be potable.



11. Waste and Pollution Management, Recycling and Reuse

There are neither Major Must or Minor Must CPCC's in this module

12. Worker Health, Safety and Welfare

- All personnel coming into contact with chemicals or use machinery must be adequately trained.
- Training records should be kept.
- There should be incident handling procedures, which are communicated to all personnel.
- All permanent installations should be maintained, cleaned and protected from pests.
- There should be first aid boxes
- Working conditions must meet the requirements of local labour laws.



13. Environmental Issues

- All wastes and possible sources of pollution must be identified.
- An action plan should be in place for all possible pollutants. Waste generation and pollution must be minimised.
- Each producer must have an environmental management policy in conformity with sustainable agriculture principles.

13. Handling of Complaints



MARKS AND SPENCER FIELD TO FORK FRESH PRODUCE CODES OF PRACTICE AND GUIDELINES





Marks & Spencer Code of Practice and Guidelines - Food Safety in the Growing of Fresh Produce

Addresses the risk of microbiological contamination of fresh produce, which is emerging as a major concern in the industry.

Uses a risk analysis to classify produce into four categories.

Uses a HACCP principles approach.

Addresses in detail the following possible factors of microbial hazards in fresh produce:



Quality of water which comes into contact with the edible part of the crop

Personal Hygiene Standards for all staff involved in field operations

Soil related microbiological risks

Cleaning and disinfection practises for field equipment and vehicles

Maximum times and conditions between harvest and delivery



Marks & Spencer Code of Practice and Guidelines - Packing of Fresh Produce for Retail Sale or Further Processing

Addresses packing on the field and in the packhouse.
Has very similar requirements and structure with the BRC and IFS Standards.
Contains additional requirements which are retailer specific, such as labelling.



Marks & Spencer Code of Practice and Guidelines - Minimising Pesticide Inputs in Fresh Produce

EUREPGAP certification is a prerequisite. The structure of the standard is similar, but there are additional requirements.

Includes Marks and Spencer approved and banned pesticide lists.

Specifies the contents of residue test reports.

Addresses traceability.

Describes in detail actions to be taken if residues are detected at levels above acceptable MRLs.



Marks & Spencer Code of Practice and Guidelines- Environment Management for Field and Packhouse

Addresses soil and fertiliser management.

Requires an integrated plan for waste reduction and management and recycling.

Sets specifications for storage of potentially hazardous materials.

Promotes the sustainable use of water and energy.

Encourages the conservation of biodiversity (species and habitats) on the farm and in the vicinity of the packhouse.

Aims to minimise any nuisance (odour, light pollution, dirt, congestion, noise etc) caused to local communities.



Marks & Spencer Code of Practice and Guidelines

- Fresh Produce Traceability

Requires that product must be traceable to the smallest unit of production.

Sets out recall procedures.

Specifies categories of traceability information to be available within 4 and 48 hours respectively.

Aims to minimise any nuisance (odour, light pollution, dirt, congestion, noise etc) caused to local communities.

Demands full disclosure of all relevant information in case of complaint of incident.



Marks & Spencer Code of Practice and Guidelines - Production of Organic Fresh Produce

Is based on the requirements of Regulation 2092/91 and its amendments.

Sets quality specifications for organic products.

Contains additional requirements on segregation.

Underscores the increased microbiological risk of organic products and refers to the Guidelines on food safety.

Promotes the use of sustainable packaging materials.



Marks & Spencer Code of Practice and Guidelines - Non-GM Fresh Produce

States the Marks & Spencer non GM food policy.

Sets out the requirements for a contamination risk assessment and segregation.

Specifies the information required to ensure that all products are GMO free.



TESCO NATURE'S CHOICE

Focusses on the farm.

Two Options for certification, just as EUREPGAP.

Based on Integrated Crop Management.

Stresses environmental protection and biodiversity.

Has been benchmarked against EUREPGAP. Has about 30% more requirements.



The Code of Practice is divided into the following sections:

Rational Use of Plant Protection Products.

Rational Use of fertilisers and manures.

Pollution Prevention.

Protection of Human Health.

Efficient Use of Energy, Water and Other Natural Resources.

Recycling and Re-use of Materials.

Wildlife and Landscape Conservation and Enhancement.